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## BEGINNINGS

### FRESH BURRATA 17

*guajillo salt, winter squash puree, sage scented black walnut syrup, charred radicchio, toast*

### BEET & LOX‡ 18

*everything bagel seasoning, Belgian endive, creamy apple cider emulsion, almonds*

### STEAMED MUSSELS 18

*creamy miso & smoked pork broth, Togarashi, tofu, toasted seaweed*

### GULF SHRIMP COCKTAIL (5)\* 19

*lemon, cocktail sauce*

### CAESAR SALAD‡ 13

*anchovy, parmesan, everything baguette croutons Add chicken +\$6 / add salmon +\$9*

### WI CHEESE BOARD 15

*Penta Crème Blue Cheese - La Valle, WI | Bandaged Cheddar - Blue Mounds, WI  
Saxony - Cleveland, WI*

### SOUP OF THE DAY 12

## ENTREES

### MAPLE GLAZED PORK BELLY 38

*nduja braised collard greens, foraged mushrooms, toasted walnuts, Farro wheat*

### HONEY GARLIC GRILLED PRAWNS 43

*gnocchi, brown butter pine nut sauce, celery root puree, arugula*

### ROAST DUCK BREAST‡ 42

*crispy parsnips, foie gras, blackberry Armagnac jus, caramelized onion puree, almond crumble*

### CHEF'S HAND CUT STEAK‡ *market price*

*MontAmore enriched polenta, foraged mushrooms, grilled broccolini, smoked garlic and thyme butter*

### BOURBON GLAZED SMOKED SALMON‡ 35

*french lentils, sunchoke cream sauce, root vegetables, pearl onions*

## CASUAL CLASSICS

### BUTTERMILK CHEESE CURDS 12

*toasted chili ranch*

### GRILLED HANGER STEAK‡ 38

*Bacon blue cheese sauce, sweet potato fries, maple Brussels sprouts*

### WISCONSIN BEEF BURGER‡ 15

*Smoked Gouda, cognac caramelized onions, pink peppercorn aioli, charred radicchio*

### FRIDAY NIGHT FISH FRY (FRIDAY ONLY) 12.95

*Beer battered cod or baked cod - served with French fries & coleslaw*